



## Asparagus Stuffed Chicken Breast for Two

### Ingredients:

487774	2 - 6 oz.	Tyson Tender Pressed Chicken
072013	4 Stalks	Asparagus
530512	4 Strips	Bacon Layout
654100	8 oz.	Uncle Bens Rice Pilaf
349495	2 Servings	Simplot Tuscan Blend Vegetable
797201	6 oz.	Knorr Hollandaise Sauce
398401	2	Rotella Assorted Roll

### Directions:

Thaw and pound out- two chicken breast. In hot boiling water drop 4 stalks of asparagus, leave in water for 1 to 3 minutes. Remove and wrap 2 stalks of asparagus together with 2 slices of bacon. Place wrapped asparagus in flattened chicken breast and fold breast over the asparagus. Do not roll breast but fold breast over asparagus. Place on a sheet tray and season lightly with salt and black pepper. Bake in oven at 350° degrees for 25 to 40 minutes until breast is cooked through. Prepare rice pilaf and place 4 oz. in the center of each plate. Around the outside of the bed of rice, spoon the sautéed Tuscan vegetables. Top each bed of rice with a chicken breast, and top the breast with 2-3 oz of Hollandaise sauce. Serve with a roll.



FOODSERVICE DISTRIBUTORS

